

to start

home made bread (v) 6.5
baked in a terracotta pot, garlic olive oil & herb pesto

entrée

scallops (gf) 18.5

seared, braised pork belly, baby asian cabbage, nam jin

oven-dried tomato tart (v h) 15

filo pastry, spanish onion jam, marinated feta, rocket, balsamic reduction

spring rolls 18.5

slipper lobster, prawn, asian vegetables, lychee, lime beurre blanc, chilli crumb

risotto (gf va) 15

mushroom medley, thyme, grana, beef jus

ravioli 16

lamb ragout, spiced eggplant, red wine, italian tomato sauce

mussels (h gfa) 16

black shell, tomato, chilli, garlic, fresh herbs, focaccia

pacific oysters 3.5 each

- natural: lemon, fresh dill (gf h)

- grilled: spinach, parmesan, cream (gf)

- kilpatrick: bacon, smoked tomato sauce (gf)

gf = gluten free

v = vegetarian

h = healthy option

a = option available

mains	
beef daube	34
braised beef cheek, potato galette, roasted root vegetable, beef jus	
duck (gf)	32
glazed, boulangère potatoes, baby carrots, green beans, blueberry gastrique	
whole baby barramundi	37
crispy asian style, bok choy, thai style red curry sauce	
300g pasture fed porterhouse (gf)	37
char-grilled, hand cut chips, garlic black tiger prawns, beef jus	
chicken breast (gf)	28
pan-fried, sweet potato cassoulet, broccolini, red wine jus	
butternut pumpkin (v h)	25
roasted, ratatouille, green beans, sun-dried tomato polenta, basil pesto	
salmon darne (gf h)	32
grilled, boulangère potatoes, broccolini, grape, red wine beurre blanc	
pork belly	34
braised, sticky asian marinate, steamed rice, bok choy, orange & cardamom reduction, chilli crumb	
lamb leg (gf)	32
slow cooked, confit shallots, green beans, chats, red wine glaze, minted sauce	
on the side	
rocket, parmesan, spanish onion, cherry tomatoes (gf v h)	7.5
garden salad, lemon dressing (gf v h)	7.5
broccoli & almonds(gf v h)	7.5
cauliflower, cream, cheese (v)	7.5
stack of hand cut chips (gf v)	7.5
crispy onion rings (v)	7.5

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dessert

affogato (gf v)	7
add your favourite liqueur for the perfect nightcap	7
apple tarte tatin (v)	10
cinnamon ice cream, double cream	
bread & butter pudding (v)	10
raspberry & white chocolate, vanilla ice cream	
dark chocolate, cherry wontons (v)	10
warm, raspberry coulis, strawberries, vanilla ice-cream crumb	
sticky date pudding	10
warm, butterscotch sauce, vanilla ice-cream, sugar shard	
rhubarb risotto	10
warm, sweet rice pudding, rhubarb shards, anglaise sauce	
apricot trio	9.5
frozen apricot soufflé, cardamom infused apricot gels, warm pear & apricot crumble	
selection of australian cheese (v)	9.5 each
water crackers, lavosh, fig paste, mixed fresh & dried fruits	
- milawa blue, milawa, australia	
styled on italian gorgonzola, this is a seasonal mild blue cheese enhanced by the restrained growth of delicate green/white mould, with a natural rind	
- cheddar traditional cloth matured, denhay farm, uk	
using traditional skills which contribute to its distinctive nutty, mellow flavour, this cheese has been recognised with all the uk's top food awards	
- camembert, jindi, australia	
with rich cream and butter driven flavours and a pure white rind giving way to a firm golden yellow centre, this cheese is traditionally made by hand	

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